



PECORINO

FALERIO DOC PECORINO

Type: still white wine

First year of production : 2007

Production area : province of Ascoli Piceno 200m asl

Terroir : average consistency, with a slight prevalence of clay

Grape varieties : Pecorino (native)

Cultivation : Guyot, upside down

Yield: 100 ql of grapes per hectar

Vinification: manual harvesting of the grapes, soft pressing, fermentation in stainless steel at controlled temperature with consequent permanence of the wine on his noble lees

Alcohol content : 13,5% vol

Colour: intense straw yellow

Bouquet: intense, elegant, with hints of flowers and mature fruits

Taste: structured, sapid, persistent

Accompaniments: all seafoods and shell fishes; perfect match for our fish *brodetto*

Serving temperature : 12-14° C

Recommended glass : full-bodied white wine glass